

## THE EVENING FARMER

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FRIDAY, JUNE 25, 1909.

## LOWER PRICES ABROAD THAN HERE

So far as we know, the only reason ever given by manufacturers for selling their goods at smaller prices in foreign markets than in this country, is that, having produced more than the home market will take, they are compelled to "dump the surplus" upon the foreign markets, inferentially at "any price." Yet these identical manufacturers continue to produce that surplus, and even increase their facilities in order to produce a still larger surplus. Is any one so unsophisticated as to believe that they sell this surplus at a loss, and that they continue to manufacture it and even to augment it, in order to sell it at a loss? Undoubtedly, they sell it at a profit, and at a satisfactory profit, or they would cease to produce it.

Now, comes the question why, if they can sell at low prices in foreign markets and yet make a satisfactory profit, they exact higher prices in the home market. The answer is that they do so because of tariff permission. Protected against the incoming of foreign goods, they can add to the amount of the cost of production and of their selling prices in foreign markets, the entire amount of the tariff duty. This explains why American-made and protected goods sell at higher prices here than in foreign markets. It is a gross imposition upon the American people who, instead of feeling gratitude for permitting such virtual robbery of themselves, are giving punishment in the form of unnecessarily high prices. If it were possible, tariff beneficiaries should be compelled to sell as cheaply here as abroad; it is possible, however, to repeal the tariff protection now given such offenders, and thus allow foreign competition to force prices down to the level of those given to foreign buyers of American goods.

Members of the General Assembly are making of taking a recess until the close of the heated term. It is to be sincerely hoped that they will not do so. A recess would mean a fall session extending quite probably into the winter. Nothing less than a protracted temperature of 90 degrees or more will effect the expedition of business by this General Assembly which is the most dilatory, procrastinating body with which the State has ever been afflicted. Its motto is evidently the Spanish "manana."

The Hartford Courant asserts, in substance, that the mere airing of grievances before a public utilities commission not possessing arbitrary power, would bring remedies, as public service corporations would at once eradicate the wrongs complained of. Publicity of grievances is quite common, yet there would be great difficulty in citing instances wherein it has brought remedies—that is, instances of any material importance. A public utilities commission which is not empowered to apply remedies when investigation of complaints develops good grounds for them, would speedily become a laughing stock, and rightly so.

Among those who voted against free trade, and thus in virtual favor of protection of the independent tanneries and of the country's shoe factories by the Beef Trust, were Senators Bulkeley and Brandegee of Connecticut. Does any one believe that their votes accurately represented the people of this State? It is their habit to follow Senator Aldrich who, as chairman of the Finance committee, is clearly the champion of the big trusts. They might have had good Republican company on the other side of the question, for such Senators as Lodge, Frye and Crane voted for free trade without being impeached for disloyalty to their party. Messrs. Bulkeley and Brandegee were loyal to Aldrich but disloyal to their constituents, and the fact will not be forgotten.

The Senate has reduced the tariff duty on bituminous coal from 67 to 60 cents a ton, having first refused to cut it down to 40 cents. This reduction of seven cents a ton is too small to be of the slightest value to consumers; it will never reach them. The defeated amendment for a reduction of 24 cents a ton would have been beneficial to consumers—hence its rejection.

The Senate has also, by a vote of 24 to 16, refused to reduce the tariff duty on sawed lumber from \$1.50 to \$1 per thousand. This action is in the interest of the multi-millionaire lumbermen of the West, one of whom is rated as being even more wealthy than John D. Rockefeller.

An usual, the Senate is taking exceptional care of the big trusts, all at the heavy expense of the people.

## HOUSEHOLD NOTES

When boiling fish, always water enough to cover it.  
Serve apple sauce or fried apples with roast pork or pork chops.  
Pies will be soggy if set on top of a hot stove after being baked.  
Tooth brushes may be washed in a strong solution of salt and water.  
Sprinkle salt on the bottom of your oven and your cakes will not burn.  
Kerosene will remove grease from set bowls and porcelain lined sinks.  
After cleaning ivory expose to the sun. This assists in bleaching it.  
A reliable relief for a mosquito bite is the cut side of a raw onion.  
Wine stains on table linen should be covered with salt, wet and rinsed out.  
A great many blemishes may be removed from wall paper with the rubber on a lead pencil.  
To prevent the umbrella jar from being broken put a small rubber mat in the bottom.  
To lull one to slumber when tired, there is nothing like the odor of lavender flowers.  
Dried lemon peel sprinkled over coals will destroy any disagreeable odor about the house.  
Linen stained by ink should be immediately dipped in buttermilk. Repeat this until the stain disappears.  
A cupful of ripe olives added to a pot of soup before it is taken up will make an astonishing improvement.

Seeded raisins, cut into pieces, broken nut meats and a small part of celery in thin bits make up a delicious salad. Any brack work rinsed off with ammonia and water and then carefully dried, will be wonderfully brightened by the process.  
For aching feet, due to walking, change the shoes at least twice a day. This will give both feet and shoes a refreshing rest.  
Bread will keep moist much longer if kept in a crock, wrapped in several thicknesses of cloth, than if kept in a tin box.  
To soften the old paint brushes you used last year put them in a can of coal oil. When soft they can be washed in warm water.  
For a refreshing dinner salad toss white cherries, bits of orange and banana in French dressing, and serve on lettuce leaves.  
A few drops of alcohol rubbed on the inside of lamp chimneys will remove all trace of greasy smoke when water alone is of no avail.  
A little muriatic acid added to the rinsing water after a blue or white fire rug is scrubbed with soap and water will help to restore the color.  
A perforated rubber mat is almost an essential when the drain board of the sink is scrubbed with soap and water. It will help to restore the color.  
Arrowroot is excellent for thickening sauces made of fruit juices, as it neither thickens the mixture nor destroys the flavor of the fruit.  
The small jars in which candy sometimes comes should be saved for picnic use and lunches, as they are excellent for carrying salad and sauces.  
For almond cake filling blanche a pound of almonds, add two eggs, a cupful of sugar and a teaspoonful of vanilla and spread between layers.  
Cooked beans, hollowed out and pickled in spiced vinegar, may be filled with minced celery and served on lettuce leaves with oil and vinegar.  
A delicious flavor is added to the marshmallow cherries used in or as decoration for fruit or other salad by stuffing them with pecan nuts, chopped rather coarse.  
It is a good plan to place pieces of cotton flannel between plates when they are piled in the china closet. It reduces the danger of breakage and prevents staining.

A clean cloth dipped in hot water, then in a saucer of bran, will speedily clean white paint without scratching in the least. The soft bran acts like soap on the dirt.  
For falling hair try massaging the scalp nightly with a lotion made of pure olive oil and a few drops of lemon juice and half an ounce of tincture of cantharides.  
Cushion covers, especially designed for plasma use, come stenciled with artistic designs, and may be had in a variety of colors. They are in denim, crash, burlap, mums' cloth and linen.  
Boiled radishes are faintly cut them into rounds about half an inch thick, boil ten minutes in slightly salted water and fry in butter until tender. They should be highly seasoned.  
If the colored candles used for guest tables and other festive occasions become soiled before they are consumed they can be nicely washed with a soft brush, white soap and water.  
Fringed napkins look worn because the fringe is thin and uneven. Cut it off draw a few threads and hem it again. The napkins will make very attractive dainties and will last a long time.  
A sticky bread or cake pan should be cleaned with a knife or anything that will scratch the surface and make more sticking probably. A crust of bread is the best cleanser to use.  
A good glaze cloth for the dining table can be made of a double thickness of white flannel, laid with the soft side on the inside and quilted on the machine; edge with binding of white tape.  
When making a solid black chocolate cake it is well to take it from the oven a moment before it is done. A few minutes too much heat dries out the cake and it loses much of the flavor.  
Green mayonnaise is a tempting novelty to serve with cold-boiled white fish or vegetable salads. It is made in the usual way, tinted with scalded and chopped parsley and with a few chopped olives mixed in.  
A nice sandwich mixture that is particularly suitable for summer teas is made from ripe red currants and cream cheese. Strain the juice from the currants and mix with the cheese to a soft paste.  
A flat trunk tray kept in the laundry will prove a great convenience. The napkins, doilies, lunch cloths, etc., may be laid out on it in neat separate piles. As water evaporates from the pile of puddings, more boiling water should be added, so as not to check the cooking, which must go on steadily all the time.  
Some housewives always make their iron holders of marble cloth, using suitable material for interlining. The advantage is that they may always be wiped off when soiled.  
Pecan and English walnut meats, chopped and halved and laid over the top of a pumpkin pie just before it goes into the oven, make fine seasoning, rich and well-flavored.  
A tried center cracked china is this: Mix the white of an egg with sufficient powdered lime to make a paste. Apply it to the broken edges, press firmly together and place the article where it will not be disturbed until the paste is hardened.  
For an apple and lemon filling for pies, take two apples and four oranges, with two eggs and the rind and juice of a lemon. Stir in a cupful of sugar. When the mixture cools use as a filling between layers. Cover the top of the cake with whipped cream.  
If there is a bit of cold ham left over, chop it fine, add an equal quantity of sliced potatoes and bake in a pan with an egg. Shape as one would potato cakes and saute in butter. This makes an excellent luncheon or breakfast stand until time for serving. Then turn in a pint of mineral water.  
In a table of comparative food values a pound of raisins is said to be equal to six pounds of apples, five pounds of bananas, a pound and a fifth

of potatoes, a pound of bread, two pounds of milk, a pound and a quarter of fish, seventh-eighths of a pound of eggs and three-fifths of a pound of beef.  
An excellent polish for an oilcloth which has lost some of its original brightness is made by dissolving beeswax in turpentine. An ounce of wax to a pint of turpentine is about right. It should stand over night after mixing and be applied with a woolen cloth. Afterward it should be wiped off with a dry cloth.

Black Hand Slayer  
Gets Twenty Years

Chicago, June 25.—Joseph Bertucci, alleged Black Hand slayer, has been found guilty by a jury in Judge Wind's court. His punishment was fixed at twenty years in the penitentiary.  
Bertucci was tried for the murder of Vito Amabile, who was found shot to death in an alley Jan. 18. Bertucci's death followed his alleged refusal to comply with threatening letters containing demands for money sent to him by Bertucci.

SYLPH AT GLOUCESTER FOR PRESIDENT TAFT.  
Washington, June 25.—The United States vessel Sylph has left the Washington Navy Yard for Gloucester, Mass. She will be stationed at Gloucester for the summer for the convenience of President Taft and family.

## MONROE.

Rev. and Mrs. George Johnson and son of New Milford were guests at Albert Wheeler's last week.  
Mrs. Benjamin S. Hunt has entertained her friend Mrs. Broth of Danbury.

Mrs. Mary Bennett has visited her sister Mrs. Richard Hubbell of Shelton.  
Mr. Marshall Beach who has been quite lame with rheumatism, is much better now, and able to walk without a cane.

Miss Dorothy Habersham who has been to the Ingleside school New Milford the past year, has returned home for the summer vacation.

Mrs. Edward Curtis and daughter Arveta visited friends in New Haven last week.

William Downs has purchased the bicycle formerly owned by Elmer H. Wakelin.

Mr. and Mrs. Fred Rau and daughter Lillian are enjoying a visit with friends in Bridgeport.

Mrs. Emma Leavenworth is having her furniture moved from Shelton to this place.

Edward Twist was elected school committee in the Eastern District and Albert Fohrenbach was re-elected at the Center.

Mrs. Marshall Beach is entertaining her friend Miss Susie Smith of Toronto.

Secret society circles are very busy. Washington lodge No 19 entertains the district deputy Monday evening, June 28, with a degree team from Bridgeport & Derby and Sandy Hook brethren. Refreshments after the conferring of the 3d M. degree.

Harmony Grange is fortunate in securing a number of Shelton and Derby young people who will present the comedy drama entitled "Our Boy at the Town Hall" Thursday evening July 1. It is a three act drama and there are nearly a dozen in the cast and the play is of three hours duration.

Colds that hang on weaken the constitution and develop into consumption. Foley's Honey and Tar cures persistent coughs that refuse to yield to other remedies. Do not experiment with untried remedies as delay may result in your cold settling on your lungs. F. B. Brill, local agent.

## N. Y. Wholesale Prices.

BUTTER.—Creamery, specials, 25 1/2c @ 26c; extras, 25c; State dairy tubs, finest, 24 1/2c @ 25c; good to choice, 23c @ 24c.  
EGGS.—State and nearby, selected, white, fancy, 26c @ 27c; fair to choice, 25 1/2c @ 26c; brown and mixed, fancy, 25c @ 26c.  
FRUITS.—Apples, Baldwin, per bbl. \$4.25 @ \$5.50; russet, \$3.50 @ \$4; cherries, black, per 8-lb basket, 50c @ 75c; black, per lb. 6c @ 10c; red, 5c @ 6c; white, per 8-lb basket, 30c @ 45c; strawberries, per quart, 7c @ 10c.  
HAY AND STRAW.—Hay, timothy, prime, large bales, per 100 lb. \$1; Nos. 3 and 1, 77 1/2c @ 79 1/2c; shipping, 72 1/2c @ 75c; packing, 65c @ 68c; clover and clover mixer, 55c @ 58c; straw, long rye, \$1.45 @ \$1.55; short and tangled rye, 90c @ \$1; oat and wheat, 55c @ 60c.  
POULTRY.—ALIVE.—Chickens, broilers, per lb. 23c @ 24c; Fowls, 15c @ 16c; Roosters, 10c @ 12c; Turkeys, 13c; Ducks, 12c; Geese, prime, 8c; Guinea Fowls, per pair, 60c; Pigeons, per pair, 25c.  
POULTRY.—DRESSED.—Broilers, fancy, per pair, 40c @ 50c; fancy, 3 lb to fair, 26c @ 28c; Fowls, 45c @ 48 lb to dozen, 16 1/2c; Turkeys, 11c @ 20c; Ducks, spring, 17c; Geese, large, white, per dozen, \$2 @ \$3.50; poor dark, 12c @ 24c.  
VEGETABLES.—Potatoes, Bermuda, per bbl. \$4 @ \$5; Southern, firsts, 3.25 @ \$3; Asparagus, per dozen bunches, 75c @ \$1; Beets, per 100 bunches, \$1.50 @ \$2; Carrots, per 100 bunches, \$1 @ \$2; Cabbages, per 100, 85c; Lettuce, per basket, 25c @ 60c; Onions, Jersey, per basket, 50c @ 60c; Peas, per basket, 11c @ 12c; Spinach, per 100 bunches, 40c @ 50c; Rhubarb, per 100 bunches, 1c @ 2c; Cucumbers, hot-house, fancy, per dozen, 35c @ 60c; Mushroom, hot-house, white, large, per lb. 50c @ 60c; small, 25c @ 40c; Tomatoes, hot-house, per lb. 6c @ 10c.  
SEEDS.—Clover, \$6.40; Timothy, 2c.

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VEGETABLES.—Potatoes, Bermuda, per bbl. \$4 @ \$5; Southern, firsts, 3.25 @ \$3; Asparagus, per dozen bunches, 75c @ \$1; Beets, per 100 bunches, \$1.50 @ \$2; Carrots, per 100 bunches, \$1 @ \$2; Cabbages, per 100, 85c; Lettuce, per basket, 25c @ 60c; Onions, Jersey, per basket, 50c @ 60c; Peas, per basket, 11c @ 12c; Spinach, per 100 bunches, 40c @ 50c; Rhubarb, per 100 bunches, 1c @ 2c; Cucumbers, hot-house, fancy, per dozen, 35c @ 60c; Mushroom, hot-house, white, large, per lb. 50c @ 60c; small, 25c @ 40c; Tomatoes, hot-house, per lb. 6c @ 10c.  
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